

treat yourself with our special menus



CANDLE LIGHT DINNER

Rs 2350 per person

Chef's signature

STARTER

Seared red Tuna tatin, Red onion & Kaffir lime dressing [FSH,GLU]

Or

Local tapas trio

Eggplant and pomegranate nem, Pumpkin basket, Lentil and local green tartlet

[VEG, VEGAN, GLU]

Or

Tandoori Chicken with crunchy vegetables, Mint raita dressing

[MTD,MLK]

SOUP

Cauliflower Cappuccino

[VEG,MLK]

Or

Crab soup with tomato, ginger [MLK, EGG, NUT, SOY, GLU]

and fresh coriander

[CRU]

MAIN COURSE

Beef fillet, Taro mash,

Vegetable confit and Sweet

spice sauce

[BEF,MLK]

Or

Grilled Catch of the day, Mussels Mariniere with

asparagus, Watercress sauce

[FSH, MLS, MLK, ALC]

Or

Sauteed potatoes gnocchi,

Wild mushrooms and spinach,

Cheese sauce

[VEG, MLK, EGG, GLU]

DESSERT

Iced Coconut parfait with

Mango and passion fruit coulis

[MLK,EGG]

Or

Profiterole filled with banana

compote, Chocolate soup,

Vanilla ice cream



Baresef winning dish 2023. Baresef is an annual internal competition bringing together Attitude hotels' best Barmen and Chefs.



CANDLE LIGHT INDIAN DINNER

Rs 1900 per person

Spicy Papadum, Raita and Chilli sauce
[MTD]

STARTER

[VEG,MLK,GLU]

Crispy samosa with yoghurt and chickpea masala, Tamarind chutney and Mint sauce

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Tandoori Chicken with crunchy vegetables et Mint raita dressing

[MTD,MLK]

Or

Grilled paneer, Tikka masala Shrimp salad with Onions and Lime

SOUP

[CRU,MLK]

Tamatar Shorba with fresh coriander leaves

MAIN COURSE

Chicken Malai kebab, Sauteed vegetables with Makhani sauce, Kasmiri Pilaf, Chapati, Mixed pickles
[MLK,GLU,MTD]

Keralan Fish curry, Jeera rice, Creamy black lentils, Chapati, Mixed pickles [FSH, MLK, GLU, MTD]

Paneer Makhani, Jeera rice, Creamy black lentils, Chapati, Mixed pickles [VEG, MLK, GLU, MTD]

DESSERT

Pineapple Halwa, Coconut sorbet, Caramelized cashews [NUT,GLU]

Or

Profiterole filled with banana compote, Chocolate soup, Vanilla ice cream

[MLK, EGG, NUT, SOY, GLU]



SEAFOOD LOVERS

Rs 2950 per person

Chef's signature

STARTER

Seafood trilogy: Seared Tuna with garam masala, Pan-fried curried Shrimp kebab and Crabmeat gratin with a fine shaved fennel salad [FSH,CRU,MTD, MLK, GLU]

SOUP

Island Seafood bouillabaisse with Pastis, aioli, and garlic herb bread

[CRU,FSH,MLS,ALC,CEL,MLK]

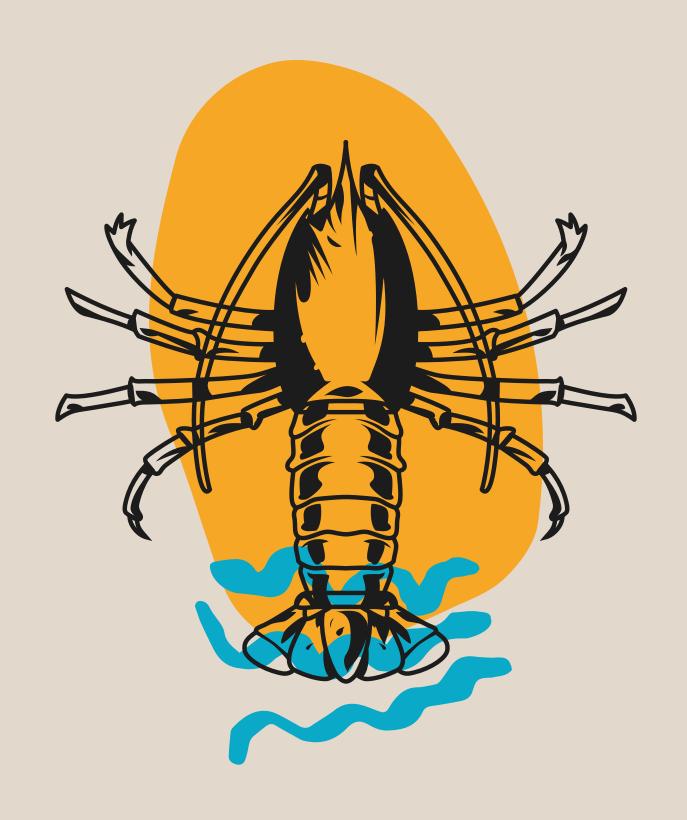
MAIN COURSE

The fisherman's platter
Selections of Prawns,
Calamari, Fish fillet, Mussels,
and Octopus from the bay
Served with roasted baby
vegetables, celeriac puree and
Virgin sauce
[CRU,MLS,FSH,MLK]

DESSERT

White chocolate tart, Passion fruit sorbet, Red berries compote

[SOY, MLK, GLU, EGG]



LOBSTER LOVERS

Rs 3900 per person

Lobster, Tomato and Papaya Bruschetta [CRU,GLU]

STARTER

Lobster and Palm heart gratin laced with curry spices, cherry tomato, fresh herbs
[CRU, MLK, GLU]

SOUP

Lobster bisque scented with lemongrass, Cheese garlic croutons
[CRU,MLK,ALC,GLU]

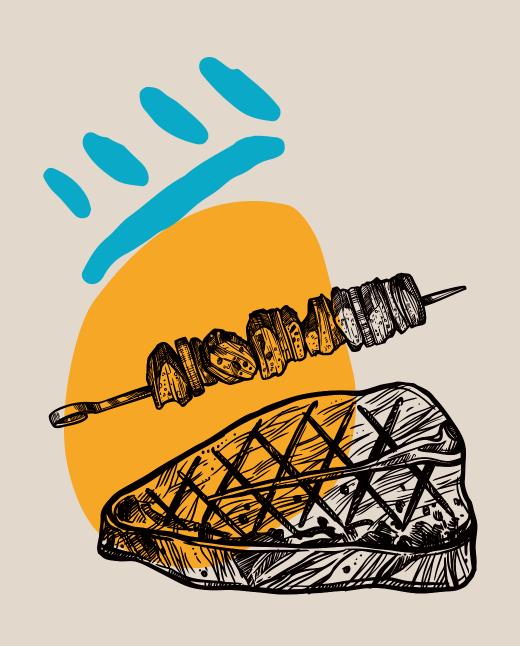
MAIN COURSE

Grilled Lobster Vegetable tian, Pesto, Saffron potato fondant and Shellfish jus

[CRU, MLS, FSH, NUT, MLK, ALC]

DESSERT

White chocolate parfait, Red berries coulis, Yuzu jelly and Citrus fruits
[MLK, GLU, EGG]



MEAT LOVERS

Rs 3300 per person

Chef's signature

STARTER

Palm heart salad, Cajun marinated roasted beetroot puree [VEG]

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Beef tartar scented with truffle oil and Aragula leaves [BEF, MTD]

SOUP

Royal Chicken consommé with mushroom and barley risotto

[ALC,MLK,CEL]

MAIN COURSE

Herb-crusted seared rack of Lamb, Eggplant cannelloni, Fine sweet potato puree, Thyme sauce
[MLK,MTD,ALC]

Or

Beef Rossini, Eggplant cannelloni, Fine sweet potato puree, Red wine jus [BEF,MLK,ALC,CEL]

DESSERT

Caramelized apple Millefeuille dusted with sweet spices, Vanilla cream [GLU,MLK,EGG]



VEGETARIAN LOVERS

Rs 1900 per person

Chef's signature

STARTER

Sundried tomato and eggplant

tart, Garden leaves salad,

Garlic chips and Focaccia

twist, Rooibos tea dressing

and Truffle oil

[VEGAN,GLU]

Or

Crispy samosa with yoghurt

and chickpea masala,

Tamarind chutney, Mint sauce

[MLK,GLU]

SOUP

Cauliflower Cappuccino

[VEG,MLK]

Or

Tamatar Shorba with fresh

coriander leaves

[VEGAN]

MAIN COURSE

Sauteed potatoes gnocchi, Wild mushrooms & spinach,

Cheese sauce

[VEG, EGG, MLK, GLU]

Or

Paneer Makhani, Jeera rice, Creamy black lentils, Chapati,

Mixed pickles

[VEG, MLK, GLU, MTD]

Or

Roasted vegetables and

quinoa stuffed bell pepper,

Saffron cauliflower couscous,

Tahini sauce

[VEGAN]

Or

Fer labous kontan

Indian cottage cheese, Baby marrow filled with a potato

Barésef

chutney, Breadfruit

[MLK]

DESSERT

Profiterole filled with banana compote, Chocolate soup,

Vanilla ice cream

[MLK, EGG, NUT, SOY, GLU]

Or

Pineapple Halwa, Coconut

sorbet, Caramelized cashews

[NUT,GLU]

Or

Seasonal fruit salad, Sorbet of

the Day



Baresef winning dish 2019 Baresef is an annual internal competition bringing together Attitude hotels' best Barmen and Chefs. Please note that allergen abbreviations do not include trace amounts of allergens that dishes may contain.

Please notify the restaurant manager should you have any food allergies.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
VEGETARIAN	[VEG]
PORK	[PRK]
BEEF	[BEF]

All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips.